Whirlpool®
Home Appliances

# OWNER'S GUIDE

**Self-Cleaning Oven**

# Gas Range

Read and Save These Instructions

2-93

**Thank you for buying a Whirlpool appliance. Please complete and mail the Owner Registration Card provided with this product.** Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (located as shown) and purchase date from sales slip.
- Keep this book, the Cooking Guide and sales slip together in a handy place.

_____

**Model Number**

_____

**Serial Number**

_____

**Purchase Date**

_____

**Service Company Phone Number**

**You are responsible for:**

- Installing and leveling the range on a floor strong enough to support its weight, and where it is protected from the elements. (See the Installation Instructions.)
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.
- Making sure the range is secured by properly installed anti-tip bracket, with rear leveling legs positioned under bracket.

Record in the space provided below the Model No. and Serial No. of this appliance. The serial plate is located on the right-hand vertical surface of front frame in the storage area.

Model No. _____

Serial No. _____

Record these numbers for future use.

**IMPORTANT**: Keep a copy of your bill of sale. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts.

## PLEASE DO THIS NOW!

The self-addressed PRODUCT REGISTRATION CARD should be filled in completely, signed, and returned.

This information will register your product and help us to serve you quickly in the future if the occasion should demand.


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## FOR YOUR SAFETY

If you smell gas:

- Open windows.
- Don't touch electrical switches.
- Extinguish any open flame.
- Immediately call your gas supplier.

## FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

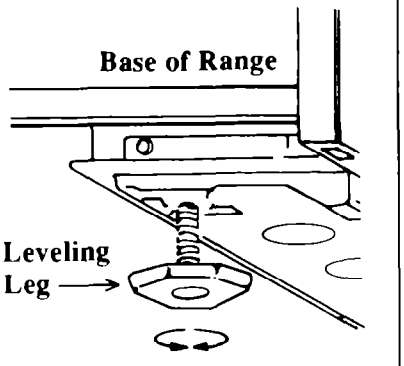
# READ THE IMPORTANT SAFEGUARDS AND ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.

# IMPORTANT SAFEGUARDS

Remove all tape and packaging wrap before using the oven. If any glue remains, touch the residue with the sticky side of the tape already removed. Or, use a cloth soaked with rubbing alcohol. Use caution because rubbing alcohol is flammable. Rinse with warm water and wipe dry.

**WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to your manual and to your installation instructions provided with the oven. For assistance or additional information consult a qualified technician, service agency, manufacturer, dealer or gas supplier.




## IMPORTANT SAFETY NOTICE.

WARNING: Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide and soot, primarily from incomplete combustion. Significant exposure to these substances can cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow flame, will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.

**Be safety conscious.** The preparation of food in an oven requires temperatures that could cause severe burns. Before using this new appliance, carefully read and follow the safety instructions below.

**WARNING** **The following situations may cause serious bodily harm, death or property damage.**

- **Have the range properly installed and grounded in accordance with local codes by a qualified technician to prevent any shock hazard and assure stability during operation.** Install only per installation instructions included in the literature packet. Be sure leveling legs are in place at bottom corners of the range.

  Ask your dealer to recommend a qualified technician and an authorized repair service. Have the technician familiarize you with the locations of the manual gas shut off valve and gas meter in the event it is necessary to shut off gas supply to the unit during an emergency.
- **Never leave children alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance. Never leave the oven door open when the oven is unattended.
- **CAUTION: Do not store items of interest to children in the cabinets above a range or on the backguard of a range.** Children climbing on the range to reach the items could be seriously injured.
- **Do not repair or replace any part of the appliance unless it is specifically recommended in this owner's guide.** To prevent personal injury and damage to the range, servicing should be done only by a qualified technician.
- **Do not store flammable materials in the oven, near the surface burners or in the storage drawer.**

**WARNING**

Do not allow children to climb or play around the range. The weight of a child on an open oven door may cause the range to tip, resulting in serious burns or other injury.

**WARNING**

TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP BRACKET(S) PROVIDED WITH THE RANGE. TO CHECK IF THE BRACKET(S) IS INSTALLED PROPERLY, REMOVE THE LOWER PANEL OR STORAGE DRAWER AND VERIFY THAT THE ANTI-TIP BRACKET(S) IS ENGAGED. REFER TO THE INSTALLATION INSTRUCTIONS OR THIS MANUAL FOR PROPER ANTI-TIP BRACKET(S) INSTALLATION.

# IMPORTANT SAFEGUARDS

**(Continued)**

- **Destroy the carton and plastic bags after the oven is unpacked.** Children might use them for play. Cartons covered with rugs, bedspreads or plastic sheets can become airtight chambers. Remove all staples from the carton. Staples can cause severe cuts and destroy finishes if they come in contact with other appliances or furniture.

- **Remove the oven door from any unused range if it is to be stored or discarded.**

**⚠CAUTION** **The following situations could cause bodily injury or property damage.**

- **Never use the range to warm or heat the room.** Using your range without utensils or pans to absorb the burner's heat risks damaging the surface and the controls.

- **Wear proper apparel when operating the range.** Loose fitting or hanging garments should never be worn while using the appliance. Be careful not to let clothing or other flammable materials contact surface burners, areas near burners, or interior surfaces of the oven until they have had sufficient time to cool.

- **Never modify or alter the construction of the range** such as removal of leveling legs, panels, wire covers or any other permanent part of the product.

- **Do not use water or flour on grease fires.** Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.

- **Use dry potholders.** Wet or damp potholders on hot surfaces could result in burns from steam. Do not let the potholder touch hot heating areas. Do not use a towel or other bulky cloth instead of a potholder.

- **Do not use aluminum foil to line the oven bottom or completely cover an oven rack with foil.** Improper use of aluminum foil may interfere with heat circulation and damage the range.

- **Stand to the side of the oven when opening the oven door.** Slowly open the door to allow hot air or steam to escape before removing or replacing food.

- **Do not heat unopened food containers.** Build-up of pressure may cause the container to burst and result in injury.

- **Keep the oven vent unobstructed.** It is located along the center back edge of the cooktop. Touching the surfaces in this area when the oven is being operated may cause severe burns.

  The range requires fresh air for proper burner combustion. Do not block the flow of air around the base or beneath the lower front panel of the range.

# IMPORTANT SAFEGUARDS

(Continued)

- **Know which knob controls which burner.** Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.

  Always turn to the full LITE position when igniting top burners. Then adjust the flame size so it does not extend beyond the edge of the utensil.

- **Turn utensil handles inward, but not extending over other surface burners.** This will minimize the possibility of burns, ignition of flammable materials, and spillage due to accidental contact with the utensil.

- **Never leave the range unattended while the surface burners are on.** Boilovers may cause smoking, greasy spillovers may catch fire, or a pan which has boiled dry may melt.

- **Always place an oven rack in the desired location while the oven is cool.** If a rack must be moved when the oven is hot, use potholders and grasp the rack with both hands to reposition. Do not let potholders contact hot oven walls.

- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler. Do not cover the insert with foil. Exposed fat could ignite.

- **Do not touch a hot oven light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the electrical service cord or shut off the power to the oven before removing and replacing the bulb.

- **Allow parts to cool to room temperature before touching or removing them from the range.** When a surface burner is first turned off, the burner and grate are still hot enough to cause burns.

- **Clean the range regularly to keep all parts free of grease which could catch fire.** Pay particular attention to the area underneath each surface burner. Exhaust fan ventilating hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. When preparing flaming foods under a hood, turn the fan off. The fan, if operating, could spread the flame. Refer to the hood manufacturer's instructions for cleaning.

- **When heating fat or grease, watch it closely.** It may catch fire if allowed to become too hot.

- **Use the automatic timer (some models) to cook cured or frozen meats and most fruits and vegetables.** Foods that can spoil, such as milk, fish, poultry, or pork, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than one hour before cooking begins.

- **Do not use glass, earthenware or other ceramic-type cooking utensils** for rangetop cooking unless recommended by the utensil manufacturer. Uten sils of this type may break with sudden heat changes; most are designed to b used only in the oven.

# IMPORTANT SAFEGUARDS

**(Continued)**

NOTE: The instructions appearing in this owner's guide are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when operating and maintaining any appliance.

- **Do not use plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use.** These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the flame.
- **Do not use a wok if it is equipped with a round metal ring that extends beyond the burner grate.** Because this ring traps heat, the burner and grate could be damaged. Also, the burner may not work properly, creating a carbon monoxide level above current health standards.
- **Before self-cleaning the oven,** remove the broiler pan and any utensils stored in the oven. Clean in the self-cleaning cycle only the parts of the oven listed in this owner's guide.
- **Do not clean the oven door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the self-cleaning oven.

# SAVE THESE INSTRUCTIONS

## Grounding Instructions

**IMPORTANT: READ AND SAVE THESE INSTRUCTIONS CAREFULLY.**

**For personal safety,** this oven must be properly grounded. The range power cord is equipped with a three-prong (grounding) plug which mates to a 15 amp (minimum) three-prong (grounding) wall receptacle to minimize the possibility of electrical shock hazard.

**For maximum safety,** the plug must be plugged into a 120V-60Hz outlet (15 amp minimum) that is correctly polarized and properly grounded.

If a two-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded three-prong wall receptacle installed by a qualified electrician.

**For personal safety,** this appliance must be grounded at all times. DO NOT UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD ROUND GROUNDING PRONG FROM THE POWER CORD PLUG OR SERIOUS INJURY TO THE USER MAY RESULT.

**Do not operate the range using a two-prong adaptor.**

**Do not operate the range using an extension cord.**

## Energy Saving Ideas

### Surface Cooking

Use lids when surface cooking. A lid traps steam and uses it to speed up the cooking process. If you have a pressure cooker or vegetable steamer, use it. You'll waste fewer vitamins, save time and cut energy costs.

Use medium weight, flat bottomed pans. Pick pans made of a metal that conducts heat well.

Thaw frozen foods before cooking.

**CAUTION** Never use the range to heat the kitchen. Using your range without utensils or pans to absorb the burner's heat risks damaging the surface and the controls.

### Oven Cooking

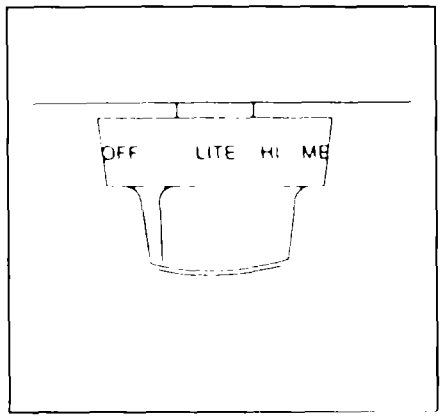
Preheat the oven only when a recipe tells you. Put roasts and casseroles into a cold oven, then, turn the oven on.

Glance through the window in the oven door to check on foods. Opening the oven door frequently to check on foods wastes energy.

Use the oven to prepare complete meals. For instance, start a roast, add vegetables when the meat is half cooked, then warm rolls or dessert after the main dishes are cooked.

Make it a habit to turn off the oven before you remove cooked food.

# Surface Cooking




## Setting The Controls

Each burner lights automatically from an electronic ignitor. For your safety, always have a utensil on the grate before turning on the burner.

**To operate the surface burner:**

1. Push in and turn the surface control to LITE.
2. After the burner lights, turn the control to the desired flame size.

The controls do not have to be set at a particular mark. Use the marks as a guide and adjust the flame as needed.

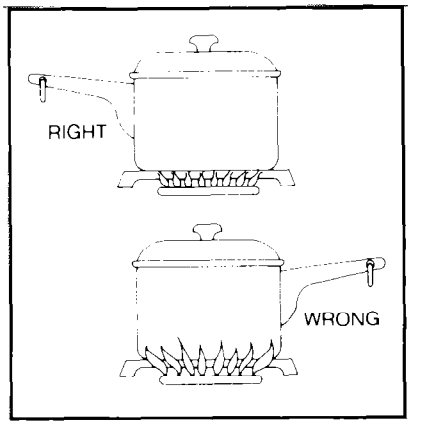
The surface burners can be lit manually during an electrical power outage. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control to LITE. **Use caution when lighting surface burners manually.**

## Flame Size

**Never extend the flame beyond the outer edge of the utensil.** A higher flame simply wastes heat and energy.

Correct flame size is determined by utensil size and material, what you are cooking, and whether or not you are cooking with liquid.

Start most cooking on a high flame, then turn to a lower one to complete the process.




The suggested settings found in the chart below are based on cooking in medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

| Flame Size | Type of Cooking |
|---|---|
| HI | Start most foods; bring water to a boil; pan broiling |
| | Continue a rapid boil; fry; deep fat fry |
| MED | Maintain a slow boil; thicken sauces, gravies; steam |
| | Keep foods cooking; poach; stew |
| LOW | Keep warm; melt; simmer |

## Cooking Utensils

*For best results and energy conservation*, choose cooking utensils which have the following characteristics:

1. Pans should have *flat bottoms* that make good contact with the entire burner grate.
2. Pan sizes should *match* the amount of food being cooked.
3. Pans should be *well-balanced* so that handles do not cause them to tilt.
4. Pans should have *tight-fitting lids* to hold steam within the pans and reduce cooking time. Lower heat settings may be used when pans are covered with lids.
5. Pan materials should have *good heat conduction*. Medium-weight aluminum gives good results for most cooking. The chart on the following page gives suggestions for best results when cooking with a variety of pan materials.

# Surface Cooking
**(Continued)**

## Cooking Utensils

| Material | Characteristics | Uses |
|---|---|---|
| Aluminum | Excellent conductor of heat. Available in various gauges. | All foods. With thin gauge, cook with some liquid. Thicker gauges are suggested for frying, candy, sauces. |
| Cast iron | Heats unevenly unless used with low heat. Holds heat. Subject to rust. Used for skillets and Dutch ovens. | Suggested for foods that require long, slow cooking. Use medium or low heat to preheat and brown foods. |
| Ceramic/glass | Relatively poor heat conductor. Subject to chipping. **Do not** use for rangetop cooking unless recommended by the manufacturer. | Use for long, low-heat cooking with liquids. |
| Enamelware | Relatively poor heat conductor. Subject to chipping. | Use only with large quantities of liquid. |
| Stainless steel, clad and inner core | Plain stainless steel is a relatively poor heat conductor. It is often combined with other materials, either on the bottom or in an inner core, to improve heat transfer. Easy to clean. | Plain stainless steel should be used only with large quantities of liquid. Pans with other metals can be used for all cooking. |

**To prevent discoloring or crazing of the porcelain enamel range surface**, do not use an extremely large pan that extends beyond the burner grate and touches the range surface. Long-term cooking at high heat when using this type of utensil can damage the range surface. Do not use two burners to heat one large pan such as a roaster or griddle.

## Fluorescent Light (Some Models)

A switch on the control panel turns the cooktop lamp on and off.

Some models have a cooktop lamp that is located below the control panel. This lamp must be replaced by a service representative.

On models with a lamp and canopy above the control panel, the lamp may be replaced from the front of the range.

**To replace the lamp:**

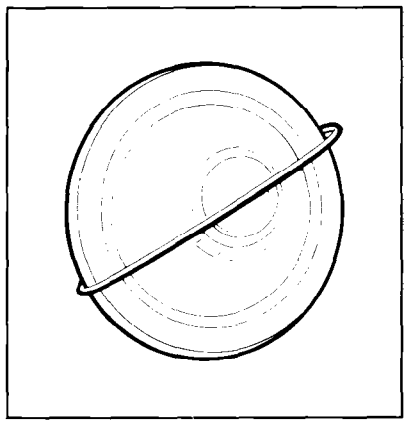
1. Turn power off at the main source or unplug the range.
2. Tilt back the hinged lamp cover above the control panel.
3. Remove the lamp by rolling up and back. Install the new one by sliding down into place.
4. Lower the hinged lamp cover.

**⚠CAUTION**

Be sure that all burners are off and cool before replacing the oven light. Be sure that the range top is cool before replacing the fluorescent bulb.

## Oven Light (Some Models)

The oven light (some models) automatically turns on when the door is opened. Use the switch located on the control panel to turn the light on when the door is closed. The oven light is located at the rear of the oven and is covered with a glass shield. The glass shield must be in place whenever the oven is in use.



***To replace the light:***

1. Turn power off at the main source or unplug the range.

**⚠CAUTION** Be sure the oven is COOL. Wear a leather faced glove for protection against possible broken glass.

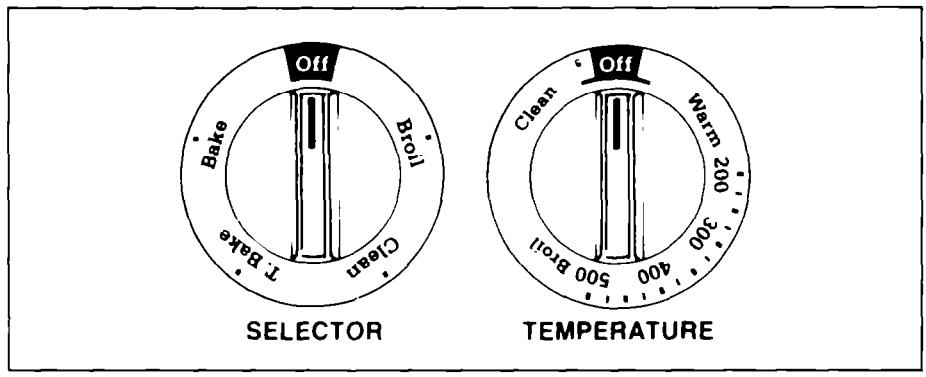
2. Press wire holder to one side to release the glass shield.
3. Replace bulb with a 40 watt appliance bulb.
4. Replace glass shield in socket and snap wire holder into place.

# Using The Oven

## Setting Oven Controls

Before using the oven, arrange the oven rack(s) according to the food being cooked.

Some models have two oven controls—a **selector** and a **temperature control.** Both must be set to operate the oven. Set the selector to the desired operation such as BAKE or BROIL. Set the temperature control to the desired temperature. When cooking is finished, turn both the selector and temperature controls to OFF.




## Clock and Minute Timer

The clock and minute timer are set with the same control. Refer to the following set of instructions to set the clock on your range.

The minute timer does not start or stop cooking. It simply serves as a timer that buzzes when the set time has run out.

***To set the clock:***

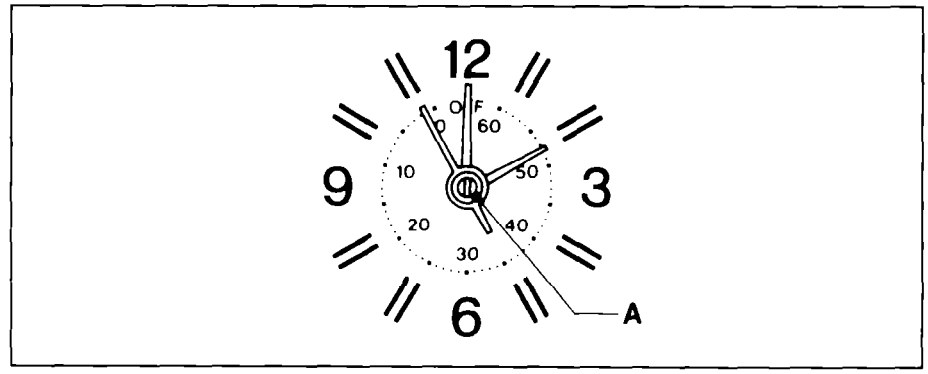
1. Push in and turn control A to set the time of day.
   **NOTE:** The minute timer hand will turn as the clock is set.
2. After the clock is set, release the control and return the minute timer hand to the off position.

***To set the minute timer:***

1. Turn control A to set the desired number of minutes. For best accuracy, turn the minute timer hand *beyond the setting*, then back to it.

   **NOTE**: Do not push in on the control when setting the minute timer. Doing so will change the clock.

2. When the set time has passed, the buzzer will sound. Turn the control to the off position.



## Timed Bake

The automatic timer will turn the oven on and off at the times you choose. Before setting the oven for timed bake, *be sure the clock shows the correct time of day.*

Refer to the following instructions to set the automatic timer.

Most foods can be cooked with automatic timing. However, foods that can spoil, such as milk, eggs, fish, poultry or meat, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven more than one hour before cooking starts. Foods which are frozen can be held for longer times before cooking. Foods should be served soon after the oven shuts off.

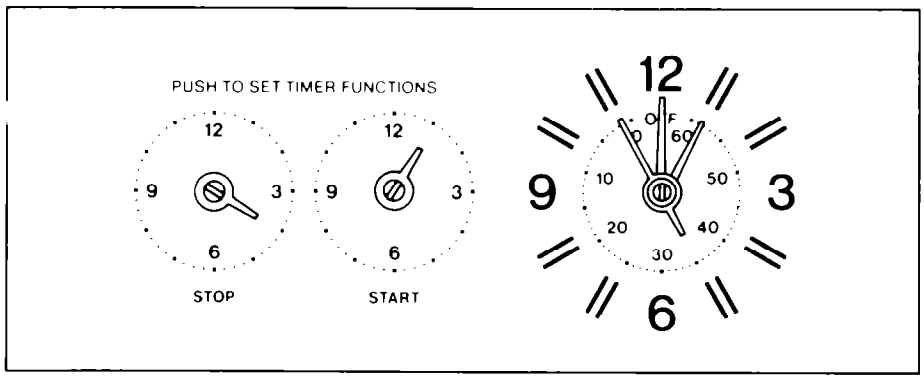
***To start oven at a later time and stop automatically:***

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Push in and turn the STOP TIME knob to the time you want to stop cooking.
4. Push in and turn the START TIME knob to the time you want to start cooking. There must be at least a half hour difference between the stop and start times.
5. Set the temperature control to the desired temperature.
6. Set the selector to TIME BAKE.
7. When cooking is finished, turn the temperature and selector controls to OFF.

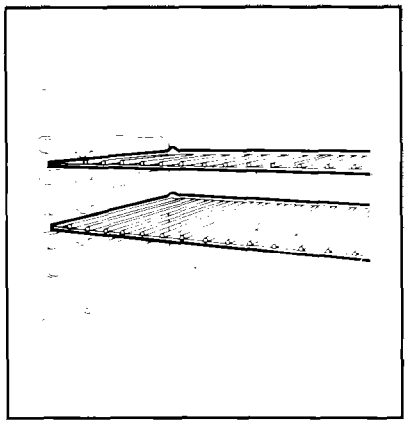
***To start oven immediately and stop automatically:***

1. Be sure the clock shows the correct time of day.
2. Place the food in the oven.
3. Push in and turn the STOP TIME knob to the time you want to stop cooking.
4. Be sure the START TIME knob shows the same time as the clock on the range. If not, turn the knob to the time on the clock. The knob will then pop out.
5. Set the temperature control to the desired temperature.
6. Set the selector to TIME BAKE.
7. When cooking is finished, turn the temperature and selector controls to OFF.

**NOTE:** After using the oven with automatic timing, be sure to turn the selector and temperature controls to OFF.



# Using The Oven



**CAUTION**

The oven cannot be used in the event of a power outage. If a power outage occurs, turn the controls to the OFF position.

## Oven Vent

The oven is vented through the center back edge of the cooktop. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results.

## Arranging Oven Racks

***Always arrange the oven racks while the oven is cool.*** To remove the rack, pull forward until it stops. Lift up the front and slide out. To replace, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide back into place.

To bake on one rack, place rack on the second or third guide from the bottom of the oven. To bake on two racks (some models), place racks on the second and fourth rack positions from the bottom.

# Baking

## Selecting Bakeware

***To ensure good baking results,*** use the proper baking pan.

Cakes, meat loaves, quick breads, pies or yeast breads bake best in medium-weight aluminum or glass pans. When using glass pans, reduce the oven temperature by 25°F.

Cookies, biscuits or cream puffs bake best on medium-weight aluminum sheets with no sides or very low sides. Baking pans should allow room for air circulation on all sides. For large pans, such as cookie sheets, allow two to four inches. For small pans, such as cake or muffin pans, allow two inches on all sides.

Darkened pans are not suitable. Tin-coated, stainless steel and warped or dented pans do not heat evenly and cause uneven baking.

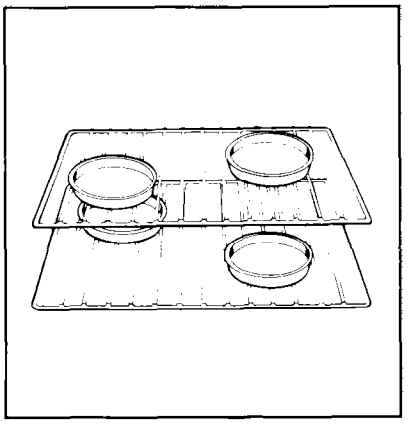
Be sure to use the pan size recommended in the recipe. A batter baked in a pan larger than the recipe recommends will usually be crispier than it should be—if baked in a pan smaller than recommended, it may overflow. When using pans of unusual shape, fill to the top with water, measure the water and use 1/2 that amount of batter.

**⚠CAUTION**

DO NOT LOCK the oven door at any time except when preparing the oven for a self-cleaning cycle.

## Baking Hints

1. **Always follow recipe or package instructions.** Use the recommended pan size. Cooking times may vary in high-altitude areas.
2. **Baking results will be better** if pans are centered on the rack as much as possible. Be sure pans do not touch each other, the door, sides or back of the oven. Allow two to four inches of space around each pan for air circulation.
3. **Do not place large cookie sheets** or pans on the bottom rack. Doing so will block air circulation and may cause the oven to heat improperly.
4. **When two cakes or pies are baked at the same time,** place both pans on the same rack, using the second rack position from the bottom. **When four cakes or pies are baked at the same time,** place two pans on each rack, using the second and fourth rack positions from the bottom. Stagger the pans so one is not directly under or over the other.
5. **Set the timer for the shortest time** recommended in the recipe. Check food. If it is not done, allow more time.
6. **Do not open the door** while baking since the oven temperature drops whenever the door is opened. This could cause poor results and lengthen baking times. Check on foods by glancing through the window in the oven door (some models) and turning on the oven light.
7. **A cake is done** when the surface springs back after lightly touching or when a toothpick inserted in the cake comes out clean. There should be little, if any, shrinkage from the edge of the pan.
8. **After removing from the oven**, allow the cake to cool on a rack for 10 to 15 minutes. Then remove the cake from the pan. This cooling helps to prevent cracking or tearing. A cake should not be frosted (unless otherwise stated in the recipe) until it has cooled.



# Baking Problems and Solutions

| Baking Problems | Causes | Corrections |
|---|---|---|
| **Cookies and biscuits burn on the bottom.** | Cookies and biscuits put into the oven before preheating time is completed; oven rack overcrowded; dark pan absorbs heat too fast. | Allow oven to preheat to the selected temperature before placing food in oven. Choose pan sizes that will permit two to four inches of air space on all sides when placed in the oven. Use a medium-weight aluminum baking sheet. |
| **Cakes too dark on top or bottom.** | Oven too hot; cakes put into the oven before preheating time is completed; rack position too high or low. | Set oven temperature 25° lower than recommended. Allow oven to preheat to the selected temperature before placing food in the oven. Use proper rack position for baking needs. The best baking results are obtained from using shiny pans. |
| **Cakes not done in the center.** | Oven too hot; incorrect pan size; pan not centered in oven. | Set oven temperature 25° lower than recommended temperature. Use pan size suggested in the recipe. Use rack position two or three and place pan so there is two inches of space on all sides of pan. |
| **Cakes not level.** | Range not level; pan too close to oven wall or rack overcrowded; pan warped. | Place a marked glass measuring cup filled with some water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven. Be sure to allow two inches of clearance on all sides of each pan in the oven. Do not use pans that are dented or warped. Check oven rack for flatness and proper positioning. |
| **Foods not done when cooking time is up.** | Oven too cool; oven crowded; oven door opened too frequently. | Set oven temperature 25° higher than suggested and bake for the recommended time. Be sure to remove all pans from the oven except the ones to be used for baking. Open oven door only after shortest recommended baking time. |

## Roasting

### Roasting Hints

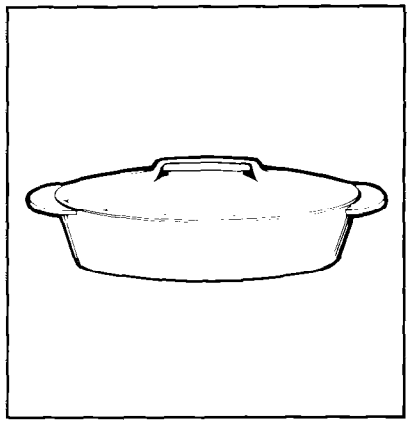
Roasting is a dry heat method for cooking ***tender*** cuts of meat and poultry. Place roasts fat side up on a rack in a shallow, uncovered pan. Use the bottom or next-to-bottom rack position. Set the oven temperature for 325°F. Basting is not necessary.

1. *Use a meat thermometer* to judge the degree of doneness. Insert into the thickest part of meat. The tip should not be in contact with bone, gristle or fat. For stuffed poultry, insert into the center of stuffing. For unstuffed turkeys, insert into the inner side of the thigh.
2. *Frozen roasts* may be cooked without thawing. Allow an additional 20 minutes per pound cooking time. Use a meat thermometer, as described above, to judge the degree of doneness. Insert the thermometer after the roast has thawed, usually about half-way through the total cooking time.
3. *For easier carving*, allow roast or poultry to stand 20 minutes after cooking is completed.

## Braising

### Braising

Braising is a moist heat method for cooking **less tender** cuts of meat. First brown meat in an uncovered pan on top of a range. *Use only enough fat to prevent sticking*. Then, place browned meat in a pan with a **tight-fitting** cover. Add a small amount of liquid, cover and place in a 300°F to 325°F oven until tender. Braised meat is cooked until well done to tenderize it. Braising usually requires 2 to 3 or more hours depending on the type and size of meat.



# Broiling

## Broiling

Broiling is a method of cooking foods by direct heat under the upper broil burner of the oven. Results and cooking times will depend on the distance between the food and the burner.

The broiler pan and its grid allow dripping fat to drain and be kept away from the high heat of the broiler. Do not use the pan without its grid. Do not cover the grid with foil. The exposed fat could ignite.

***To broil:***

1. Place the rack in the desired position, close to the top of the oven. Position the rack closer to the broil burner for rare steaks. For well-done foods such as chicken, lobster tails, lamb or pork chops and fish, position the rack further from the broil burner.
2. Place the grid on the broiler pan. Place the meat on the grid. For best broiling results center the broiler pan on the rack and close the oven door.
3. Turn the temperature and selector controls to BROIL. The burner will ignite in a few seconds.
4. Broil on one side until food is browned; turn and broil on the second side. Season and serve.

## Broiling Hints

***Meats:***

- Select meat that is **tender** and has some marbling of fat.
- For best results, steaks and chops should be at least 1 inch thick.
- To keep meat from curling, slit fatty edge in several places. Do not cut into lean.
- Trim outer layer of fat from steaks and chops to reduce spattering.
- Turn steaks and chops only once.
- Use tongs to turn meat to control loss of juices.
- To test for doneness, cut a slit in the steak near the bone and check the inside color.

**⚠CAUTION**

Should a broiler fire occur, close the broiler door and turn off the controls. If the fire continues, throw baking soda on the fire. DO NOT PUT WATER OR FLOUR ON THE FIRE. Flour may be explosive.

***Poultry, Fish:***

- Brush chicken and fish with butter several times while broiling. Other foods may also be brushed with butter and seasonings for flavor and better browning.
- When broiling fish, grease the broiler grid to prevent sticking or place fish on a **small** piece of aluminum foil. Or, use a cooking spray to lightly coat the grid before broiling. DO NOT cover the broiler grid with foil.
- Fish should be placed skin side down. Thin fillets should not be turned. Thicker fish steaks should be turned once.

***Vegetables:***

- Precooked vegetables and fruit may be broiled. Add during second half of broil time. Brush with melted butter or margarine.

***Broiler Clean-Up Tips:***

- To make cleaning easier, line the bottom of the broiler pan with aluminum foil. DO NOT cover the broiler grid with foil.
- To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is completed. Pour off grease. Soak pan in HOT, sudsy water.
- Clean the broiler pan as soon as possible after each use. If necessary, use soap-filled steel wool pads. Heavy scouring may scratch the grid.

# Cleaning

## General Cleaning, Outside

**Remove spillovers and stains as they occur** using a soft cloth and sudsy water.

**Clean the range after each use** to prevent soil build-up. Use a mixture of mild detergent and hot water to remove light soil. Rinse with a damp cloth and wipe dry. Be sure to wring excess moisture from the cloth before wiping any range surface, especially when wiping around controls. Excess water in or around the controls may cause damage to the appliance.

Different surfaces require special cleaning to remove heavy soil. Follow the instructions below.

**ALUMINUM**—Use detergent on a damp cloth to clean range trim pieces. ***Do not*** scour or use all-purpose cleaners, ammonia, powdered cleansers or commercial oven cleaners. They can scratch and discolor aluminum.

**GLASS, PAINT AND PLASTIC**—These materials are used in areas where soiling should not be severe. For built-up grease, make a detergent and water paste. Apply to soil for 30 to 60 minutes. Rinse with a damp cloth and dry.

**PORCELAIN ENAMEL**—Gentle scouring with a soapy scouring pad will remove most stubborn spots. If necessary, cover spots with an ammonia-soaked paper towel for 30-40 minutes. Rub gently with a soap-filled scouring pad and rinse with a mixture of clean water and vinegar. Wipe dry. **Remove all cleaners or the porcelain may become damaged during future heating.** DO NOT use spray oven cleaners on the range top.

**STAINLESS STEEL, CHROME**—Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. A soap-filled scouring pad may be used carefully, but not on a chrome finish. Cleaners made especially for stainless steel, chrome or copper are recommended. Bluish stains on these materials are caused by overheating and cannot be removed.

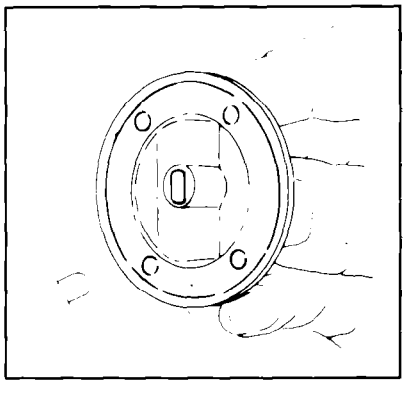
Before cleaning any part of the range, be sure all burners are turned OFF and the range is cool.

**NOTE**: The burner grates are porcelain enamel and may be washed in the dishwasher.

## Control Knobs

Control knobs are removable. With the controls in the OFF position, pull each knob straight off the shaft. Clean the control panel with a hot, sudsy cloth; then dry. Be sure to wring excess water from the cloth before wiping the panel, especially when wiping around controls. Excess water in or around the controls may cause damage to the appliance.

*To replace*, line up the flat sides of both the knob and the shaft. Then push the knob into place.



# Cleaning
**(Continued)**

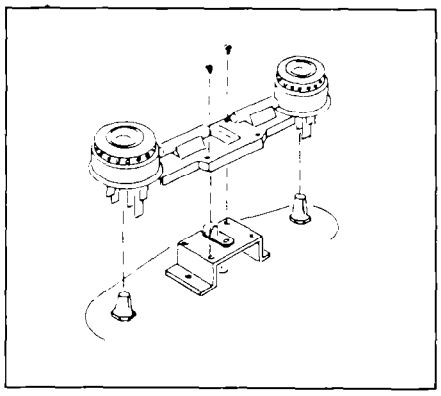


**Figure 1**

## Cleaning and Removing Burners

The burners should be routinely removed and cleaned. Always clean the burners after a spillover. Keeping the burners clean will prevent improper ignition and an uneven flame.

**To remove burners:**

Figure 1 – Two screws hold each burner pair in place to keep them from moving around during shipment. Remove and discard shipping screws. Lift burners up and out. This separates them from the mounting bracket under each burner pair.

**To remove burned-on food:**

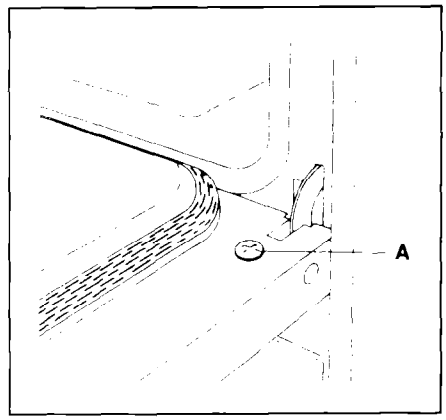
Soak the burners in a vinegar and water solution for 20 to 30 minutes. For stubborn stains, scrub with soap and water or a mild abrasive cleanser and a damp cloth. Do not put burners in dishwasher.

Place burners in a warm oven for 30 minutes to dry. Make sure burners are thoroughly dried before replacing them on cooktop.

**To replace burners:**

Figure 1 – Place each burner pair in range. Make sure burners are properly seated on mounting bracket and are level.

## Removing Oven Door




The oven door may be removed to make cleaning inside the oven easier. Open the door to the fully opened position. Remove screws (reference A) on each side of the oven door. Then, close the door about three quarters of the way. Lift the door up and off of the hinges.

***To clean oven door:***

Wash with hot, soapy water. For stubborn spots use a solution of ammonia and water. Do not immerse door in water.

***To replace the door:***

1. Be sure the hinge arms are in the open position. Be careful if pulling the hinges open by hand. Hinges may snap back against the oven frame and could pinch fingers.
2. Hold the door at the sides near the top. Insert hinge arms into slots at the bottom of the door.
3. Hinge arms must go into the range slots evenly. The hinge arms should be inserted into the bottom corners of the door as far as they can go.
4. If the door is not in line with the oven frame, remove it and repeat the above steps.
5. Be sure to replace the screws on the oven door.

# Self-Cleaning Instructions

***A self-cleaning oven heats to a very high temperature to burn off baked-on spatters.*** **Read the following instructions carefully.** Allow about 3 to 4 hours for the complete self-cleaning process.

DO... preclean as directed in the instructions.
DON'T... use commercial oven cleaners.
DON'T... clean the oven door gasket.

## Precleaning

A certain amount of precleaning is necessary before setting the oven for the self-cleaning cycle. The oven door may be removed to make precleaning easier (see instructions). Use caution when removing the oven door—it is very heavy.

**Do not** use commercial oven cleaners or oven protective coatings in or around any part of the self-cleaning oven. **Do not** use aluminum foil to line the oven bottom.

The woven gasket on the oven door is essential for a good seal. *Care should be taken not to rub, damage or move the gasket.* **Do not** use any cleaning materials on the gasket. Doing so could damage it.

***Before self-cleaning:***

1. Remove the broiler pan and all utensils from the oven.
2. Remove any items that are near the vent opening since heat and vapor are vented through this area during the self-cleaning cycle. The oven vents along the center back edge of the cooktop.
3. Wipe up excess grease and spillovers from the oven bottom.
4. Use hot, sudsy water to remove any light soil from the oven frame and door liner (area outside the oven seal). These surfaces are not cleaned during the self-cleaning cycle, but become very hot. To prevent spatters from being baked on during the self-clean cycle, remove any soil BEFORE self-cleaning.

   *If more thorough cleaning is needed,* scrub the oven liner surface with a new scouring pad or nylon net scrubber. Use a nongritty cleaner. Rinse well after cleaning.

5. Clean the inside window (some models only) with hot, sudsy water and a nylon net scrubber. Rinse and dry.
6. Remove oven racks and *clean by hand if you want to keep them shiny.* If not, place the racks in upper glides and leave in the oven during self-cleaning. However, they will become dull and blue-gray due to exposure to high heat.

NOTE: DO NOT use commercial oven cleaners to clean the self-cleaning oven interior.

**To help racks slide more easily after cleaning**, wipe the edges with a light coating of cooking oil.

## What to Expect During Cleaning

While the cycle is in operation, the oven heats to temperatures higher than those used in normal cooking. Sounds of metal expansion and contraction are normal. Odor is also normal as the food soil is being cleaned. Smoke may appear through the oven vent.

If heavy spillovers are not wiped up before cleaning, they may flame and cause more smoke and odor than usual. This is normal and safe and should not cause alarm. *If available, use an exhaust fan during the self-cleaning cycle.*

**⚠CAUTION** During the self-cleaning cycle, the outside of the range can become very hot to the touch. Do not leave small children unattended near the appliance.

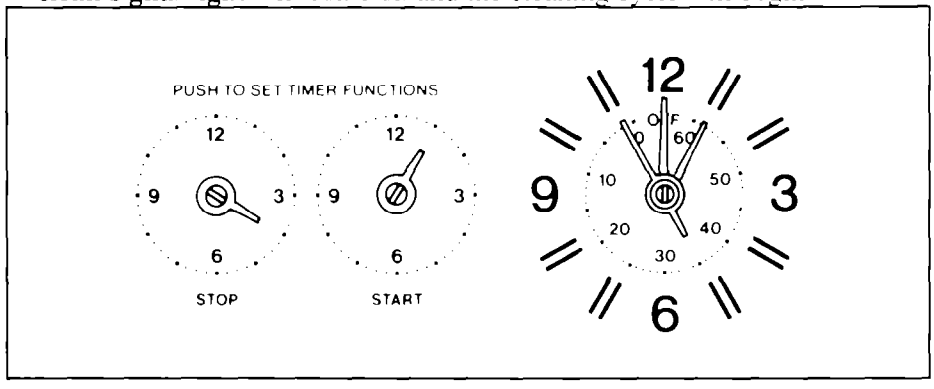
## Setting the Controls

**Be sure to remove everything from the oven and complete the suggested precleaning steps before setting the controls.**

***To set the controls for the self-cleaning cycle to start immediately and stop automatically:***

1. Close the oven door.
2. Be sure that the clock shows the correct time of day.
3. Push in and turn the STOP TIME knob to set the stop time for 3 to 4 hours past the start time.
   ***EXAMPLE:*** If the start time and clock read 1:00, set the stop time for 4:00 p.m. or 5:00 p.m.
4. Turn the temperature and selector controls to CLEAN.
5. Be sure the START TIME knob is set for the same time as the clock. If not, turn the knob to the time of the clock. The knob will then pop out.
6. Move the latch lever at the top of the oven door from the left to the right. The **clean signal light** will come on and the cleaning cycle will begin.

**NOTE:** Be sure to turn the selector and temperature controls to **OFF** when the clean cycle is completed.




The oven will heat until it reaches a very high temperature. Soil and spillovers will burn off the oven surfaces. When the oven reaches the cleaning temperature, the **lock light** will come on, indicating that the oven door is now locked and cannot be opened until the oven temperature cools below 550°F.

DO NOT try to move the latch lever when the lock light is on.

When the cleaning time has elapsed, the STOP TIME knob will automatically pop out. The oven must now COOL FOR ABOUT 1 HOUR or until the interior temperature has dropped below 550°F. The lock light will remain on until the oven cools below 550°F. Only then can the door be unlocked. The lock lever cannot be moved to open the door until the oven has cooled.

***To set controls for a delayed cleaning cycle to start and stop automatically:***

1. Close the oven door.
2. Be sure that the clock shows the correct time of day.
3. Push in and turn the START TIME knob to set the desired start time.
   **NOTE:** The stop time should be set 3 to 4 hours past the start time.
4. Push in and turn the STOP TIME knob to set the desired stop time.
5. Turn the selector and temperature controls to CLEAN.
6. Move the latch lever at the top of the oven door from the left to the right. The **clean signal light** will come on and the cleaning cycle will begin.

When the clock reaches the set start time, the cleaning cycle will begin automatically.

# Self-Cleaning Instructions

**(Continued)**

## Stopping a Self-Clean Cycle

***If it is necessary to interrupt or cancel the self-clean cycle:***

1. Turn the STOP TIME knob to the time of day. The knob will then pop out and the self-cleaning cycle will stop.
2. If the lock light stays on, the oven is too hot to unlock the door. Wait until the oven has cooled and the lock light goes out, then move the latch lever from right to left to unlock the door.
   **NOTE:** Do not force the door or latch lever to open. The lock light may not go off immediately as the door is locked or unlocked. If the latch lever will not move after the lock light goes out, wait a few minutes, then try to move the lever again.
3. Turn the selector and temperature controls to OFF.

## When the Self-Clean Cycle is Completed

1. When the stop time is reached; the stop time knob will automatically pop out.
2. When the oven cools below approximately 550°F, the lock light will go out. The door can be unlocked and opened. Move the latch lever from right to left.
3. Turn the selector and temperature controls to OFF. The clean signal light will go out.
4. Open door. Use caution. The oven may still be very hot. A light or dark powdery ash will be found wherever there was heavy soil in the oven. This ash may be wiped up with a damp cloth when the oven is cool.

   If the oven was not cleaned adequately, reset the controls and repeat the self-cleaning cycle. **NOTE**: This process may need to be completed if the self-cleaning cycle was not set for a long enough period of time initially.

It is normal for some soil to remain at the bottom front and corners of the oven. This remaining soil is difficult to remove because it was exposed to high heat. To remove, scrub with a new steel wool pad. Rubbing with a paste made of water and a mild cleanser can also be helpful in removing this soil.

## Excess Smoke

Some light smoking can be expected during the first half hour of the self-cleaning cycle.

If excessive smoking occurs because of too much grease or a utensil being left in the oven, DO NOT TRY TO FORCE OVEN DOOR OPEN, but follow these steps:

1. Turn the STOP TIME knob to the time of day. The knob will then pop out and the cleaning cycle will stop.
2. Turn the temperature and selector controls to OFF.
3. Open windows and doors to rid the room of smoke.
4. Allow oven to COOL AT LEAST ONE HOUR before moving locker lever to the left to open the oven door.
5. Correct the condition which caused the smoking and start the self-cleaning operation again.

# Adjusting Oven Temperature

The temperature in the oven has been set at the factory. When first using the oven, be sure to follow recipe times and temperatures. Then, if you think the oven is too hot or too cool, the temperature control knob can be adjusted. Before adjusting the knob, test a recipe by using a temperature set higher or lower than the temperature recommended. The baking results should help you to decide how much of an adjustment is needed. The knob can be adjusted in increments of 10°F as indicated on the back of the knob.

**To adjust temperature control on knob back (Figure 1):**

1. With the temperature control in the OFF position, pull the knob straight off the shaft.
2. Loosen the two screws at back of knob. There are a series of small indicator lines directly opposite the OFF position. One of these indicator lines is positioned next to a tiny pointer. Note the position of the pointer.
3. Adjust temperature accordingly. To increase or decrease temperature, move the pointer in the direction of "H" or "L" to raise or lower. The knob will click into place on each notch as the dial is turned.
4. When the desired adjustment is reached, tighten both screws.
5. To replace knob, line up the flat sides of both the knob and shaft. Push knob into place.

**NOTE:** Once an adjustment is made, the OFF position will vary from the reference mark on the backguard depending on the amount of adjustment.

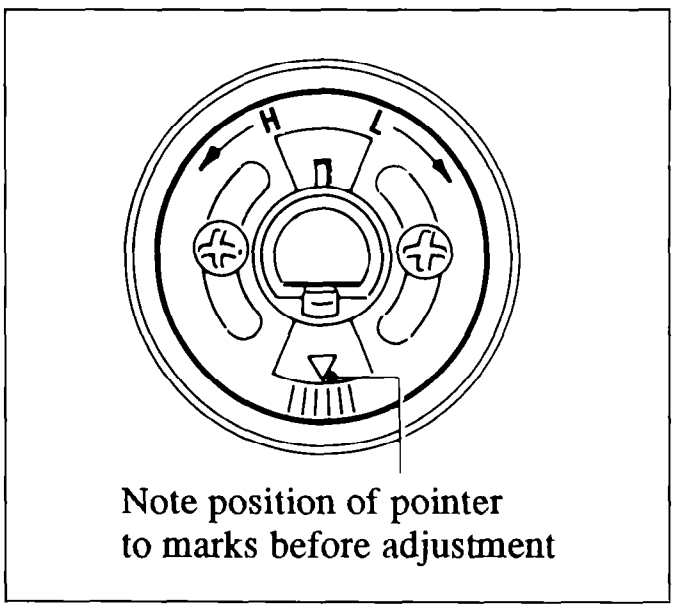



**Figure 1**

# Anti-Tip Bracket Installation Instructions

## Important Safety Warning

To reduce the risk of tipping of the range, the range must be secured to the floor by a properly installed anti-tip bracket and screws packed with the range. Failure to install the anti-tip bracket could allow the range to accidentally tip over if excessive weight is placed on an open door or if a child climbs upon it. Serious injury might result from spilled hot liquids or from the range itself. Refer to the instructions below for proper installation.

**NOTE:** If the range is ever moved to a different location, the anti-tip bracket must also be moved and installed with the range. To check for proper installation, see step 5.

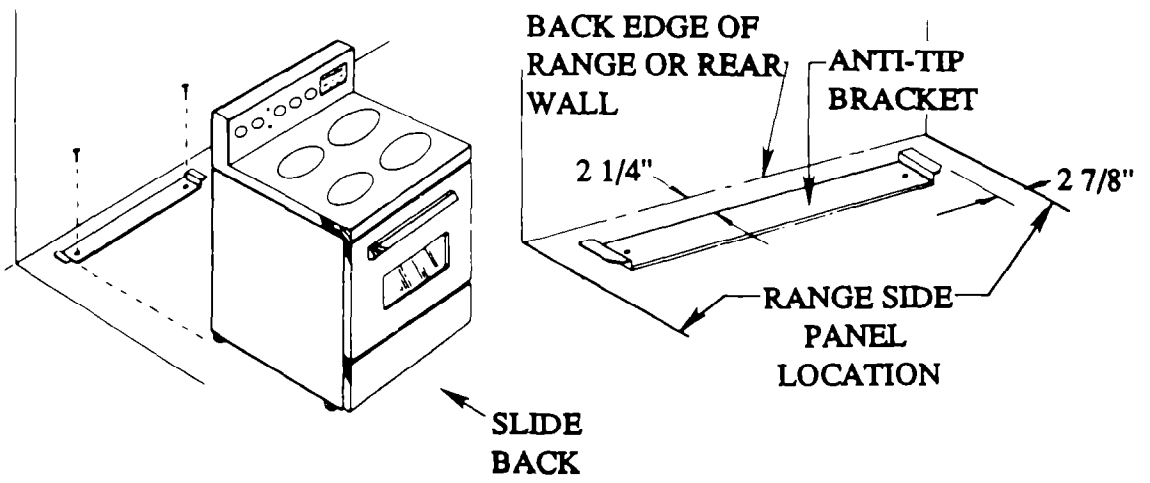
### Anti-Tip Bracket Installation Instructions

**Tools Required:**

5/16" Nutdriver or Flat Head Screwdriver
Adjustable Wrench
Electric Drill & 3/16" Dia. Drill Bit
3/16" Dia. Masonry Drill Bit (if installing in concrete)

Bracket attaches to the floor at the back of the range to hold both rear leg levelers. When fastening to the floor, be sure that screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete.

1. Unfold paper template and place it flat on the floor with the back and side edges positioned exactly where the back and sides of range will be located when installed. (Use the diagram below to locate bracket if template is not available.)
2. Mark on the floor the location of the two mounting holes shown on the template. For easier installation, 3/16" diameter pilot holes 1/2" deep can be drilled into the floor.
3. Remove template and place bracket on floor with turned up flange to the front. Line up holes in bracket with marks on floor and attach with two screws provided. Bracket must be secured to solid floor. If attaching to concrete floor, first drill 3/16" dia. pilot holes using a masonry drill bit.
4. Level range if necessary, by adjusting four leg levelers with wrench. (A minimum clearance of 1/8" is required between the bottom of the range and the rear leveling feet.)
5. Slide range into place making sure rear legs are trapped by ends of bracket. Range may need to be shifted slightly to one side as it is being pushed back to allow rear legs to align with bracket. Remove lower panel or storage drawer to inspect bracket or grasp the top rear edge of the range and carefully attempt to tilt it forward to make sure range is properly anchored.



# If You Need Service Or Assistance . . .

## We suggest you follow these steps:

**1. Before calling for assistance...**

Performance problems often result from little things you can find and fix without tools of any kind.

**If nothing operates:**

- Is the gas turned on?
- Is the power supply cord plugged into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?
- Have instructions in this book been followed?
- Is the control knob set in the correct position?
- Is the flow of combustion and/or ventilation air to the unit obstructed? **Do not obstruct air flow to and around unit.**
- Recheck suspected defect.

**If the oven will not operate:**

- Are the controls set correctly? See pages 12-13.
- Have you programmed a delay start time?

**If burner fails to light:**

- Is the range connected to electrical power?
- Have you checked you home's main fuses or circuit breaker box?
- Are burner ports clogged? See page 20.

**If burner flames are uneven:**

- Are burner ports clogged? See page 20.

**If burner flames lift off ports, are yellow, or are noisy when turned off:**

- The air/gas mixture may be incorrect. (Call for service.)

**If the burner makes a popping noise when ON:**

- Is the burner wet from washing? Let dry.

**If control knob(s) will not turn:**

- Did you push in before trying to turn?

**If the Self-Cleaning cycle will not operate:**

- Does the clock show the right time of day?
- Is the Lock Lever all the way to the right?
- Have you set a delay start time?

**If cooking results are not what you expected:**

- Is the range level?
- Does the oven temperature seem too low or too high? See page 25.
- If needed, have you preheated the oven as the recipe calls for?
- Does the flame size fit the cooking utensil being used? (See the Cooking Guide.)
- If broiling, have you completely closed the oven door? Broiler provides best cooking results with the oven door closed.
- Are you following a tested recipe from a reliable source?
- Are you using pans recommended in the Cooking Guide.
- If baking, have you allowed 1 1/2 to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms and fit the surface burners being used?

See the Cooking Guide for more information on cooking problems and how to solve them.

**2. If you need assistance*. . .**

**Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from anywhere in the U.S.:**

**1-800-253-1301**

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Mr. Donald Skinner
Director of Consumer Relations
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

### 3. If you need service*...

Whirlpool has a nationwide network of authorized Whirlpool℠ service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our COOL-LINE℠ service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

**APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR**

**ELECTRICAL APPLIANCES- MAJOR - REPAIRING & PARTS**

**OR**

**WASHING MACHINES, DRYERS & IRONERS - SERVICING**

WHIRLPOOL APPLIANCES
AUTHORIZED WHIRLPOOL SERVICE
*SERVICE COMPANIES*
XYZ SERVICE CO.
123 Maple.....999-9999

### 4. If you need FSP® replacement parts*...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

### 5. If you are not satisfied with how the problem was solved*...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer or Whirlpool have failed to resolve your problem.

  Major Appliance Consumer Action Panel
  20 North Wacker Drive
  Chicago, IL 60606

- MACAP will in turn inform us of your action.

*When requesting assistance, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request.

# Notes

# Notes

# Notes

# WHIRLPOOL®
# Gas Cooking Product Warranty

GR002

| LENGTH OF WARRANTY | WHIRLPOOL WILL PAY FOR |
|---|---|
| **FULL ONE-YEAR WARRANTY**<br>From Date of Purchase | FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool℠ service company. |

**WHIRLPOOL WILL NOT PAY FOR**

**A.** Service calls to:
1. Correct the installation of the cooking product.
2. Instruct you how to use the cooking product.
3. Replace house fuses or correct house wiring or plumbing.
4. Replace owner accessible light bulbs.

**B.** Repairs when the cooking product is used in other than normal, single-family household use.

**C.** Pick-up and delivery. This product is designed to be repaired in the home.

**D.** Damage to the cooking product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service, first see the "Service and Assistance" section of this book. After checking "Service and Assistance," additional help can be found by calling our COOL-LINE® service assistance telephone number, **1-800-253-1301,** from anywhere in the U.S.

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